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Steam Combi Built-in Oven user manual

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SAMSUNG

using this manual

Thank you for purchasing a SAMSUNG combi steam oven.

Your Owner's Manual contains important safety instructions and essential information on using and caring for your new combi steam oven.

Before using your oven, please read all the information in this manual and keep it for future reference.

A handy quick look-up guide explaining basic cooking operations is provided inside the front cover for your convenience.



WARNING or CAUTION



Important



Note

BEFORE INSTALLATION

Environmentally-friendly disposal

Unpack the appliance and dispose of the packaging in an environmentally-responsible manner.



This appliance is labelled in accordance with European Directive 2002/96/EU on Waste Electrical and Electronic Equipment - WEEE.

The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

After unpacking

Do not open the cooking compartment door while the appliance is on the floor. The cooking compartment door could touch the floor and be damaged.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Your appliance was thoroughly factory tested for proper operation. It may therefore contain some remaining water.


Installation and connection

Please observe the special installation instructions.

Electrical connection

If the power cable is damaged, it must be replaced by customer service in order to prevent hazards.

SAFETY PRECAUTIONS

 This appliance is intended only for domestic use. This appliance must only be used for food preparation.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

Hot cooking cavity

There is a risk of burning!

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements.
- Open the cooking compartment door carefully. Hot steam will escape.

WARNING

- Accessible parts may become hot during use. Young children should be kept away.

Risk of fire!

- Never store combustible items in the cooking compartment.

There is a risk of short-circuiting!

- Never trap cables of electrical appliances in the hot cooking compartment door. The cable insulation could melt.

Hot accessories

There is a risk of burning!

- Never take accessories out of the appliance without using oven gloves.

Cleaning

Risk of scalding!

- Do not clean the appliance immediately after switching it off. The water in the evaporator dish is still hot. Wait until the appliance has cooled down.
- A Steam cleaner is not to be used.

Repairs

Danger of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers. If the appliance is faulty, switch it off using the fuse in the fuse box or disconnect the appliance at the mains. Contact the after-sales service.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

IMPORTANT INFORMATION ABOUT THE USE OF THE APPLIANCE

Do not use the cooking compartment door as a shelf.
Do not store any food in the appliance. This can lead to corrosion.

Ovenware

Use only the accessories provided. They are specially designed for your appliance.

Caution! When steaming in the perforated steam dish, always insert the multi pan underneath. Dripping liquid is caught.

Ovenware must be heat and steam resistant. Silicone baking tins are not suitable for combined operation with hot air and steam.

Do not use ovenware that shows signs of rust. Even the smallest spots of rust can lead to corrosion in the cooking compartment.

Care and cleaning

The cooking compartment in your appliance is made of enamel. Improper care can lead to corrosion in the cooking compartment. Refer to the care and cleaning instructions in the instruction manual.

Salts are very abrasive. If salt is deposited in the cooking compartment, rust could develop in places.

Acidic sauces, such as ketchup and mustard, or salted foods, e.g. cured roasts, contain chloride and acids. These affect the stainless steel surface. Clean the cooking compartment after each use.

DO NOT use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass (if provided).

CAUSES OF DAMAGE

Very dirty seal

If the seal on the outside of the cooking compartment is very dirty, the cooking compartment door will no longer close properly during operation. The fronts of adjacent units could be damaged. Keep the seal clean.

Cooking compartment door as a seat

Do not stand or sit on the cooking compartment door.

Transport

Do not hold or carry the appliance by the door handle. The door handle cannot hold the weight of the appliance and may break off.

IMPORTANT INFORMATION ABOUT INSTALLING THE COMBI STEAM OVEN

- This appliance is NOT intended for use in a commercial environment.
- Please observe the installation instructions provided and note that this appliance should only be installed by a qualified technician.
- The appliance is fitted with a plug and must only be connected to a properly installed earthed socket. The fuse protection must be rated at 16 amps (L or B-type miniature circuit breakers).
- In case a new socket is needed, installation and cable connection must only be done by a qualified electrician. If the plug is no longer accessible following installation, a pole disconnecting device must be present on the installation site with a contact gap of at least 3 mm.
- Adapters, multiway strips and extension cords must not be used. Overloading can result in fire.
- Plug in
When the appliance has been connected for the first time, all segments are lit for a second. After 3 seconds, 12:00 flashes in the display prompting you to select the clock. Do not forget to reset the clock when you switch to and from summer or winter (see the instructions on page 12).

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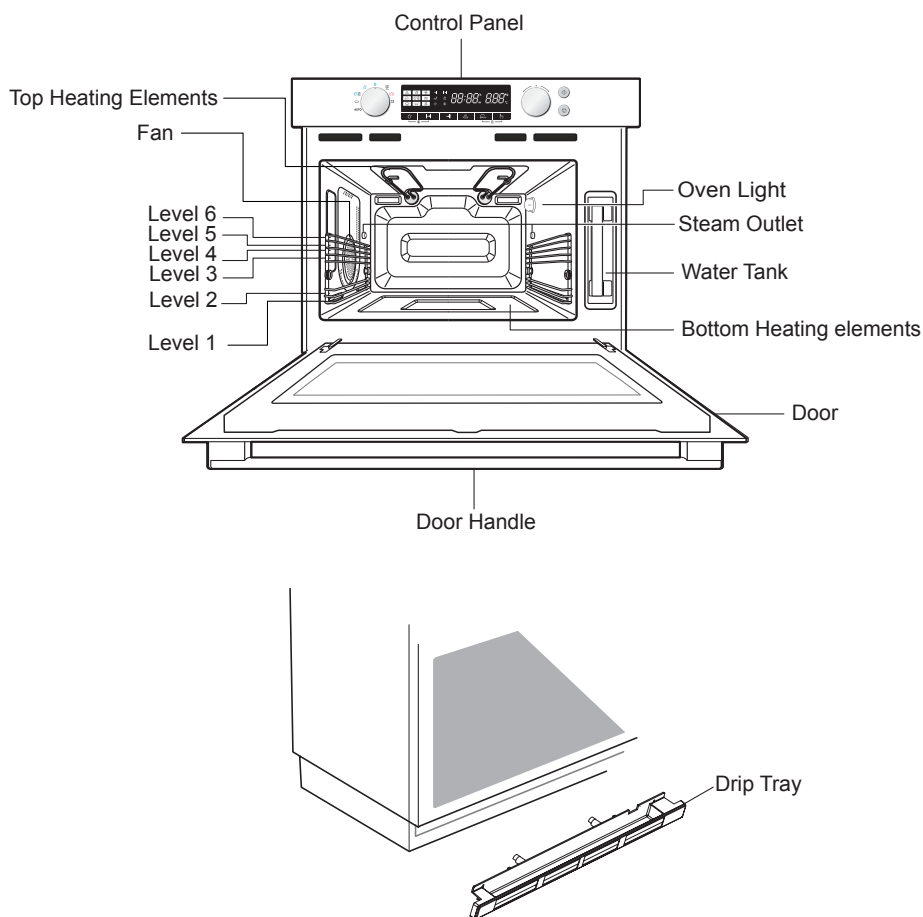
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oven features

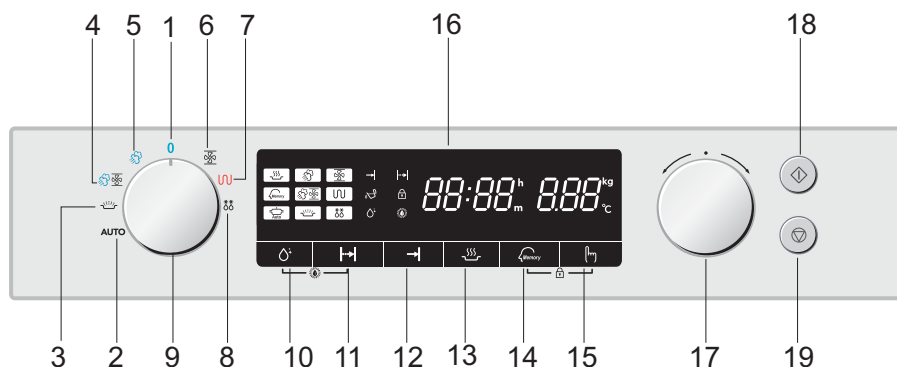
OVEN



Note

- Shelf levels are numbered from the bottom up.
- The levels 4, 5 and 6 are mainly used for the grill function.
- Levels 1 is mainly used for baking and roasting.
- Please refer to the Cooking Guides provided throughout this booklet to determine the appropriate shelf level for your dishes.

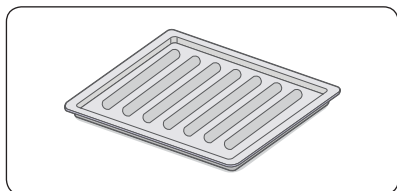
OVEN CONTROLS



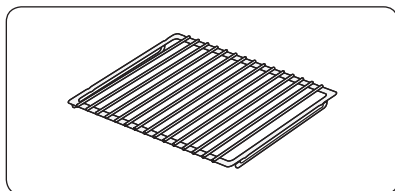
- | | |
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ACCESSORIES

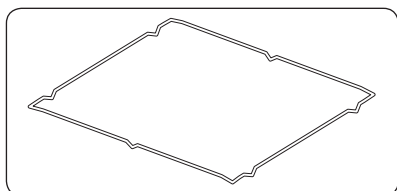
The following accessories are provided with your Combi Steam Oven:



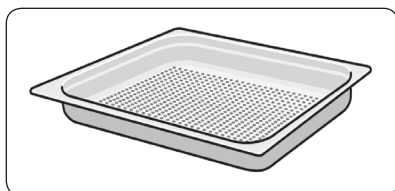
1 Multi pan



2 Oven Rack



3 Steam rack (always use it with a steam container)



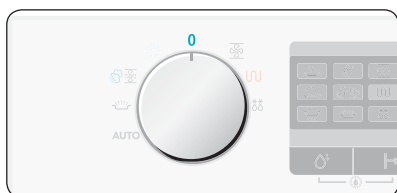
4 Steam container, perforated, 40 mm deep, GN 2/3 (useful for steam mode, always use it with the Steam rack)

before you begin

SETTING THE CLOCK

When the appliance is first plugged in, the display lights up. (example 15:15)

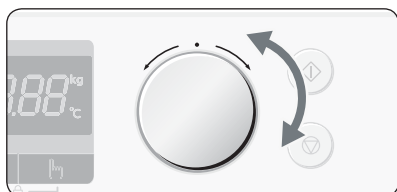
When connecting the power for the first time, please use the product after setting the time.



- 1** Turn the **FUNCTION KNOB** to the **"OFF"** position.



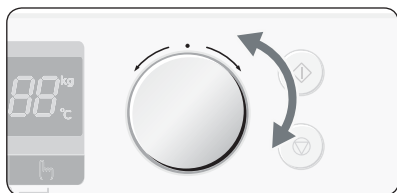
- 2** Press **SELECT**. The "12" starts blinking.



- 3** Turn the **SELECTION KNOB** to set the hour.



- 4** Press **SELECT** again. The "00" starts blinking.



- 5** Turn the **SELECTION KNOB** to set the minutes.



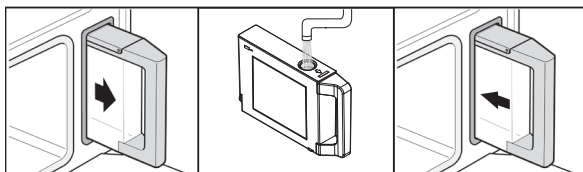
- 6** Press **SELECT** again. The clock sets by itself within 5 seconds.

FILLING THE WATER TANK

When you open the cooking compartment door, you will see the water tank on the right-hand side. Only fill the tank with fresh tap water or with still bottled water. If your water is very hard, we recommend that you use softened water (see also "Water hardness").

Caution

Do not fill the water tank with distilled water or any other liquids.



Fill the water tank before each use

Lift the water tank over the interlock and pull the tank out of the appliance. Fill the water tank with cold water up to the "max." mark. Close the lid until you feel it engage. Slide the water tank back until it engages.

Empty the water tank after each use


Pull the water tank out of the appliance slowly. Pulling it out quickly may cause water to spill. Hold the water tank horizontally, so that no remaining water can drip out of the valve seat.

Empty out the water.

Thoroughly dry the water tank in the appliance and the seal in the lid.

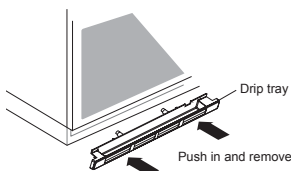
"Fill water tank" display

If the water tank is empty, a signal sounds.

A symbol  appears in the display. The operation is interrupted.

1. Open the cooking compartment door carefully. Steam will escape.
2. Take out the water tank, fill to the "max" mark and reinsert.
3. Press the **START** button.

Removing drip tray



Empty drip tray at regular intervals. Push drip tray in until you hear a click, and remove tray from locked position.

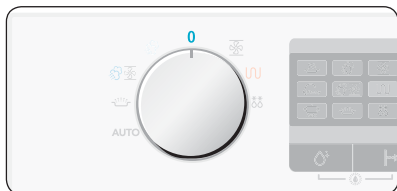
SETTING THE WATER HARDNESS

It is necessary to descale your appliance at regular intervals. This is the only way to prevent damage.

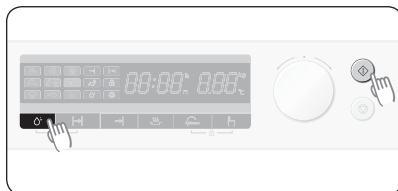
Your appliance has a system that automatically displays when it needs descaling. It is preset to a water hardness 4. Change the value if your water is softer.

Checking the water hardness

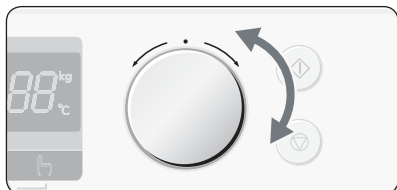
Information on the hardness of the water in your area can be obtained from the local water board.



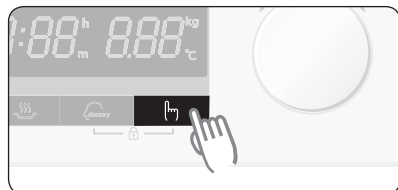
- 1** Turn the **FUNCTION KNOB** to "OFF" position.



- 2** Press the **STEAM CLEAN** and the **START** button at the same time and hold for 3 seconds.



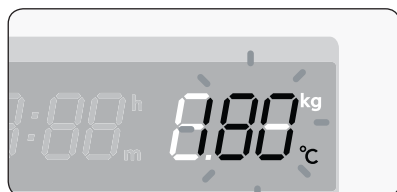
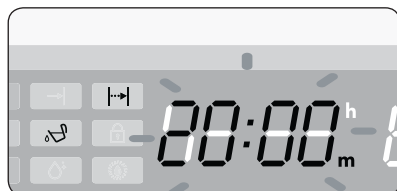
- 3** Turn the **SELECTION KNOB** to the desired water hardness.



- 4** Press the **SELECT** button.
- The appliance is now programmed to provide the descaling warning when necessary, based on the actual hardness of the water.

DEFAULT SETTINGS

During blinking of the default cook time or default temperature (after you have chosen a setting with the **FUNCTION KNOB**), you can change the time or temperature by turning the **SELECTION KNOB**.



A Turn the **FUNCTION KNOB** to choose the function you want to use.

B The default time or default temperature starts to blink.



C While the default time/temperature is blinking: turn the **SELECTION KNOB** to set the desired time/temperature.

If the blinking has stopped, you can change the settings by following the steps as described later in this manual.

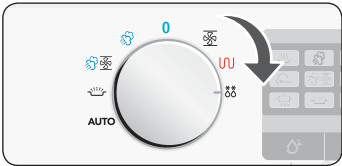


Note

- 1) During cooking, **COOK TIME** and **TEMPERATURE** can be changed.
 - Cooking time: press the **TIMER** button and then turn the **SELECTION KNOB**.
 - Temperature: press the **SELECT** button and then turn the **SELECTION KNOB**.




SETTING THE COOKING FUNCTION MODE





Turn the Cooking Function Select Knob to select the desired oven function.



Oven Modes


The following table represents the various oven modes and settings of your oven. Use the cooking guide tables for those modes as guidelines for cooking.

Mode	Description
	<p>Steam Mode</p> <p>Food is cooked by steam provided by the steam generator and injected into the cavity by several jet nozzles.</p> <p>This mode is suitable for steaming food like vegetables, fish, eggs, fruits and rice. When cooking by using this mode, always fill the water tank with fresh water.</p> <p>Temperature range: 40~100 °C</p>
	<p>Steam Combi Mode</p> <p>Food is cooked by fan oven mode and the help of steam. The steam is provided by the steam generator and injected into the cavity by interval.</p> <p>This mode is suitable for baking pastries, such as puff pastry, apple pies, brioches, yeast buns, bread rolls, croissants, baguettes and yeast cakes. The superheated steam will provide a nice crisp, shiny surface and fluffy structure. Meat roasts and fish will keep a more juicy texture inside. When cooking with this mode always fill the water tank with fresh water.</p> <p>Temperature range: 100~230 °C</p>
	<p>Regeneration/Reheat Mode</p> <p>Food is reheated by fan oven mode and the help of steam. The steam is provided by the steam generator and injected into the cavity by interval.</p> <p>This mode is suitable for plated meals. Dishes can be gently reheated without dry out. When reheating with this mode always fill the water tank with fresh water.</p> <p>Temperature: 120 °C</p>

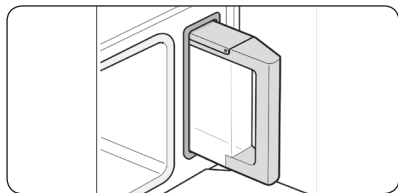
Mode	Description
	<p>Fan Oven Mode</p> <p>Food is heated by two heating elements on top of cavity and one bottom heating element, while the fan from side distributes the hot air evenly. This setting is suitable for roasting meat, baking gratins and cake.</p> <p>Temperature range: 40~230 °C</p>
	<p>Grill Mode</p> <p>Food is heated by the top heating elements. We recommend this mode for grilling steaks and sausages as well as cheese toasts.</p>
	<p>Defrost Mode</p> <p>Frozen food is defrosted by steam. The steam is provided by the steam generator and injected into the cavity by interval.</p> <p>This mode is suitable for frozen meat, poultry, fish and fruit. When defrosting with this mode always fill the water tank with fresh water.</p> <p>Temperature range: 40~70 °C</p>
	<p>Keep warm Mode</p> <p>The food will be kept warm by help of the heat, provided by the bottom heating element</p> <p>(Do not keep food warm for longer than 2 hours. Warm food spoils more quickly.)</p> <p>Temperature: 70 °C</p>

Automatic Functions

The following table represents additional programmes and functions.

Mode	Description
AUTO	<p>Auto Cook Programmes</p> <p>40 pre-programmed auto cook settings can be selected for your convenience. Time and temperature will be set automatically.</p> <p>You simply select programme and weight your dish and start the steam cooking process.</p>
	<p>Steam Clean</p> <p>By the help of hot steam the surface of the oven cavity will be soaked and you can easily clean your oven. The steam clean programme takes only 10 minutes time.</p>

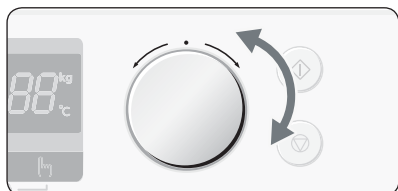
USING THE STEAM MODE



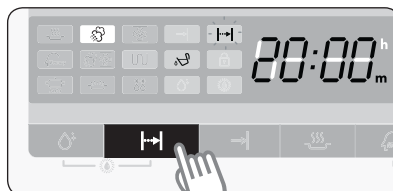
- 1** Fill the water tank up to the maximum line and place it back. Then place your food into the cooking cavity.



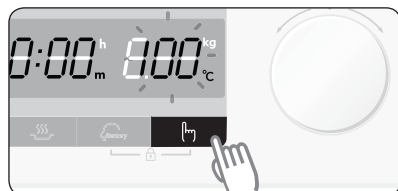
- 2** Turn the **FUNCTION KNOB** to Steam mode position (default cook time 20 min. temperature 100 °C). The time is blinking.



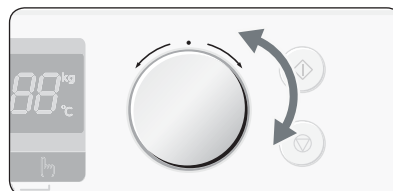
- 3** During blinking, turn the **SELECTION KNOB** and set the desired cooking time.



If the blinking has already stopped before you have set the time, press the **TIMER** button first and then turn the **SELECTION KNOB**.



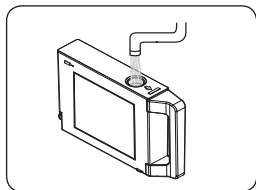
- 4** Press **SELECT**. The temperature is blinking.




- 5** Turn the **SELECTION KNOB** and set the temperature.



- 6** Press the **START** button.
 - The temperature indicator (°C) on the display will blink. After the temperature is reached, it stops blinking.



If there is too little water while cooking, you will see the symbol  in the display along with a beep being played. Add water into the tank and press **START** to continue with the steaming.

- You can add water into the tank at any time while cooking.

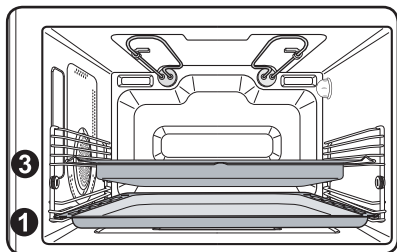


Note

- 1) During cooking, **COOK TIME** and **TEMPERATURE** can be changed.
 - Cooking time: press the **TIMER** button and then turn the **SELECTION KNOB**.
 - Temperature: press **SELECT** and then turn the **SELECTION KNOB**.
- 2) In Steam mode settings, the top and bottom steam heating elements switch off and on throughout cooking to regulate the temperature.
- 3) Be careful when removing the plate as it is hot. First leave the door a little open to allow the hot steam to escape. Pay attention to the steam outlets as well.
- 4) When you have finished cooking, pour out the water in the drip tray and empty the tank.
- 5) Dry the cooking cavity with a dry cloth if there is any remaining water.
- 6) The cooling fan always works for 3 minutes after a steaming process. However, this is not a malfunction and you do not need to worry about this.

Steam Mode Setting

Food is cooked by steam provided by the steam generators and injected into the cavity by two jet nozzles.



Steam container + Steam rack are usually placed on level ③.

Insert the multi pan on level ①.

Cooking Guide

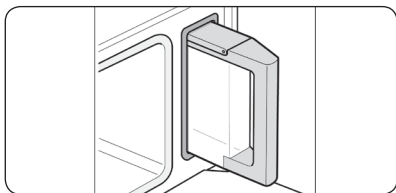
Use settings and times in this table as guide lines for steaming.

We recommend to always fill the water tank with fresh water to the maximum level.

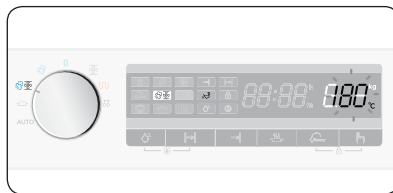
Food Item	Shelf level	Steam mode (°C)	Accessory	Time (min.)
Broccoli Florets	3/1	100 °C	Steam rack + Steam container / multi pan	12-16
Sliced Vegetables (pepper, courgettes, fennel, onions)	3/1	100 °C	Steam rack + Steam container / multi pan	9-14
Green Beans	3/1	100 °C	Steam rack + Steam container / multi pan	28-33
White Asparagus	3/1	100 °C	Steam rack + Steam container / multi pan	20-25
Whole Vegetables (Artichokes, Whole Cauliflower, Corn on the cob)	3/1	100 °C	Steam rack + Steam container / multi pan	30-35
Peeled Potatoes (cut into quarters)	3/1	100 °C	Steam rack + Steam container / multi pan	30-35
Fish Fillets	3/1	100 °C	Steam rack + Steam container / multi pan	15-18
Blue Prawns	3/1	100 °C	Steam rack + Steam container / multi pan	12-15
Chicken Breast	3/1	100 °C	Steam rack + Steam container / multi pan	23-28
Boiled Eggs	3/1	100 °C	Steam rack + Steam container / multi pan	15-20

Food Item	shelf level	Steam mode (°C)	Accessory	Time (min.)
2-level cooking: Dual Meal (fish fillets/sliced vegetables)	4 / 1	100 °C	Steam rack + Steam container / multi pan	15-20
White Parboiled Rice (use a pyrex bowl, add 375 ml hot boiling water, when cooking 250g rice)	1	100 °C	Oven rack	25-30
Milk Rice (use a flat pyrex dish, add double quantity of milk)	3	100 °C	Oven rack	40-50
Frozen Yeast Dumplings	3	100 °C	Steam rack + Steam container / multi pan	23-28
Flan/ Crème (6 x dessert dishes, each 100 ml)	3	90 °C	Steam rack + Steam container / multi pan	20-25
Egg Custard (Use a large flat glass pyrex dish)	3	90 °C	Oven rack	37-42
Fruit Compote (use a flat round glass pyrex, add 1 teaspoon sugar and 2 tbsp. water)	3	100 °C	Oven rack	10-15

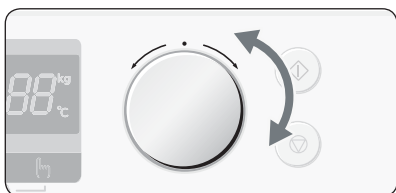
USING THE STEAM COMBI MODE



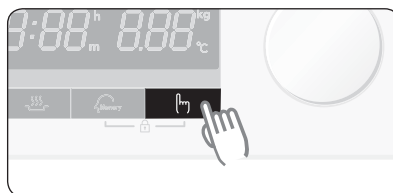
- 1** Fill the water tank up to the maximum line and place it back. Then place your food into the cooking cavity.



- 2** Turn the **FUNCTION KNOB** to Steam Combi mode position (default: 180 °C). The temperature is blinking.



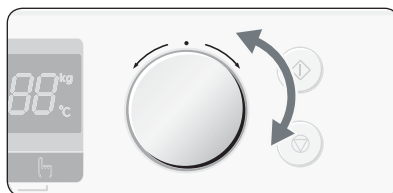
- 3** During blinking, turn the **SELECTION KNOB** and set the desired temperature.



If the blinking has already stopped before you have set the temperature, press the **SELECT** button first and then turn the **SELECTION KNOB**.



- 4** Press the **TIMER** button to set the desired cooking time. The time is blinking.



- 5** Turn the **SELECTION KNOB** and set the desired cooking time.



- 6** Press the **START** button.
 - The temperature indicator (°C) on the display will blink. After the temperature is reached, it stops blinking.

**Note**

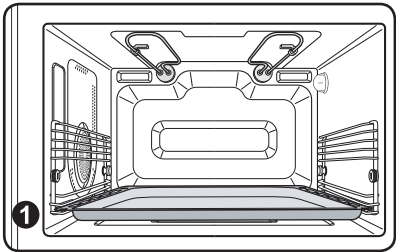
- 1) During cooking, **COOK TIME** and **TEMPERATURE** can be changed.
 - Cooking time: press the **TIMER** button and then turn the **SELECTION KNOB**.
 - Temperature: press the **SELECT** button and then turn the **SELECTION KNOB**.
- 2) In Steam Combi Mode settings, the top bottom and steam heating elements switch off and on throughout cooking to regulate the temperature.

**Important**

- When using the Steam Combi mode, be sure that the baking dishes are suitable for 100-230 °C cooking temperatures.

Combi Steam Setting

Food is cooked by Fan Oven Mode and the help of steam. The steam is provided by the steam generators and injected into the cavity by interval.



Place the multi pan on level ❶.

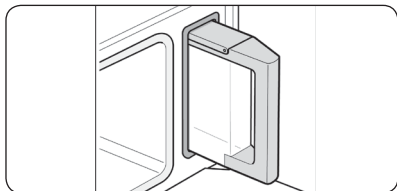
Cooking Guide

Use settings and times in this table as guide lines for baking and roasting. You do not need to pre-heat the oven.

We recommend to always fill the water tank with fresh water to the maximum level.

Food Item	Shelf level	steam Combi mode (°C)	Accessory	Time (min.)
Croissants/ Rolls	1	170 °C	Multi pan	17-23
Puff Pastry Stripes (add grated cheese)	1	200 °C	Multi pan	15-20
Frozen Apple Pie	1	190 °C	Multi pan	35-40
Homemade Bread	1	180 °C	Oven rack	40-50
Brownies	1	150 °C	Oven rack	35-45
Vegetable Gratin/ Potato Gratin	1	170-180 °C	Oven rack	35-50
Homemade Pizza	1	230 °C	Multi pan	20-25
Frozen Self-Rising Pizza	1	230 °C	Multi pan	15-20
Pork Roast (1.0kg)	2/1	1. stage: 180°C steam- combi mode 2. stage: 180°C fan-oven mode	Oven rack / Multi pan	1. stage: 40-50 2. stage: 40-50
Oven Fish	1	200 °C	Multi pan	15-20

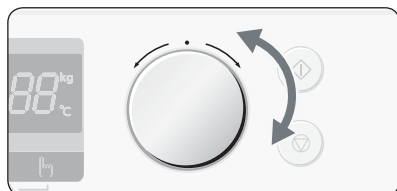
USING THE REGENERATION/REHEAT MODE



- 1 Fill the water tank up to the maximum line and place it back. Then place your food into the cooking cavity.



- 2 Turn the **FUNCTION KNOB** to Regeneration/Reheat Mode position (default: 20 min.). The time is blinking.



- 3 During blinking, turn the **SELECTION KNOB** and set the desired cooking time.



If the blinking has already stopped before you have set the time, press the **TIMER** button first and then turn the **SELECTION KNOB**.



- 4 Press the **START** button.
 - The Regeneration/Reheat Mode starts. When the Regeneration/Reheat Mode has finished, the oven will beep and "End" will flash four times. The oven will then beep one time per minute.

Regeneration/Reheat Setting

Use settings and times in this table as guide lines for reheating by gentle steaming.

We recommend to always fill-up the water tank with fresh water to the maximum level.

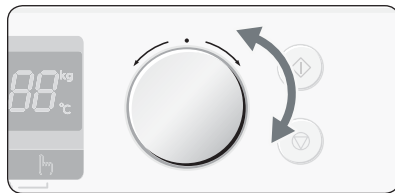
This mode is suitable to reheat and keep warm meals.

Food Item	Shelf level	Mode	Accessory	Time (min.)
Reheating: Plated Meal (250-450g)	3	Reheat	Oven rack	15-18
2-level Reheating: Plated Meals (Two plated meals, each 250-450g)	3/1	Reheat	Oven rack / Multi pan	17-23
Keeping warm: Plated meals/ Meat Roasts/ Ceramic dishes	3	Reheat	Oven rack	15-30

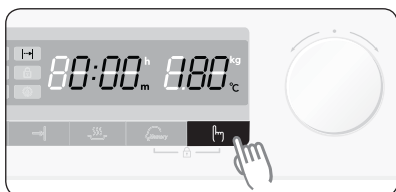
USING THE FAN OVEN MODE



- 1** Turn the **FUNCTION KNOB** to Fan Oven Mode position (default: 180 °C). The temperature is blinking.



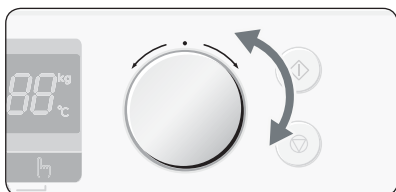
- 2** During blinking, turn the **SELECTION KNOB** and set the desired temperature.



If the blinking has already stopped before you have set the temperature, press the **SELECT** button first and then turn the **SELECTION KNOB**.



- 3** Press the **TIMER** button to set the desired cooking time. The time is blinking.



- 4** Turn the **SELECTION KNOB** and set the desired cooking time (the maximum cooking time is 10:00 h).



- 5** Press the **START** button.
► The temperature indicator (°C) on the display will blink. After the temperature is reached, it stops blinking.



Note

- 1)** During cooking, **COOK TIME** and **TEMPERATURE** can be changed.
 - Cooking time: press the **TIMER** button and then turn the **SELECTION KNOB**.
 - Temperature: press the **SELECT** button and then turn the **SELECTION KNOB**.
- 2)** In Fan Oven Mode settings, the top and bottom heating elements switch off and on throughout cooking to regulate the temperature.

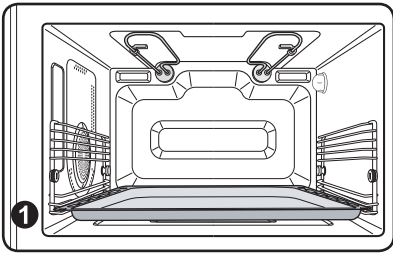


Important

- When using the Fan Oven Mode, be sure the baking dishes are suitable for 40 - 230 °C cooking temperatures

Fan Oven Mode Setting

Food is heated by two heating elements on top of the cavity and one bottom heating element, while the fan on the side distributes the hot air evenly.



Place the multi pan or Oven rack on level ❶.

Cooking Guide

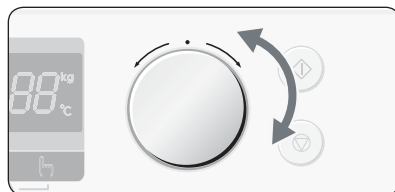
Use settings and times in this table as guide lines for baking and roasting. We recommend to preheat the oven with fan oven mode to the desired temperature.

Food Item	Shelf level	Fan Oven Mode (°C)	Accessory	Time (min.)
Frozen Pizza (350g)	1	220°C	Multi pan	14-15
Frozen French Fries (450 g)	1	200°C	Multi pan	18-20
Frozen Bread Roll (250g)	1	160°C	Multi pan	7-9
Homemade Pizza (1300g)	1	200°C	Multi pan	20-25
Sponge Cake (500g)	1	150°C	Oven rack	25-30
Marble Cake (700g)	1	150°C	Oven rack	50-60
Muffins (300g)	1	170°C	Oven rack	17-19
Cookies (200g)	1	160°C	Multi pan	8-12

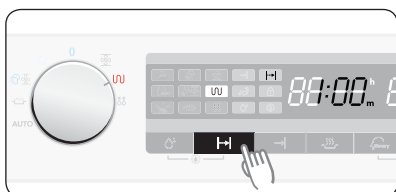
USING THE GRILL MODE



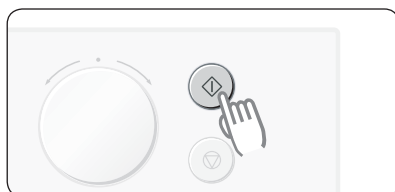
- 1** Turn the **FUNCTION KNOB** to Grill mode position **U** (default: 1:00 min.). The time is blinking.



- 2** During blinking, turn the **SELECTION KNOB** and set the desired cooking time (the maximum cooking time is 1:30 h).



If the blinking has already stopped before you have set the time, press the **TIMER** button first and then turn the **SELECTION KNOB**.



- 3** Press the **START** button.

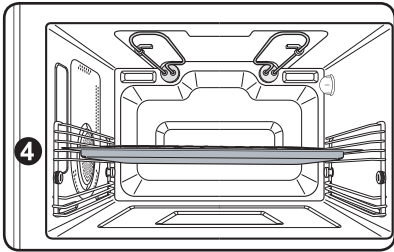


Important

- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- Check that the heating elements are in the horizontal position.

Grill Mode Setting

Food is heated by the top heating elements (horizontal position).



For grilling, the grill insert with multi pan is usually placed on level 4 ~ 6.

Cooking Guide

Use settings and times in this table as guide lines for grilling.
We recommend to preheat the oven with Grill Mode for 2-3 minutes.

Food Item	Shelf level	Mode	Accessory	Time (min.)
Toast (4 slices)	5	Grill	Multi pan	1st side: 2-3 2nd side: 2-3
Cheese Toast (4 pcs)	5	Grill	Multi pan	7-8
Beef Steaks (500g)	5/1	Grill	Oven rack / Multi pan	1st side: 9-11 2nd side: 5-7
Lamb chops (400g)	5/1	Grill	Oven rack / Multi pan	1st side: 8-10 2nd side: 6-8
Fresh Vegetables (250g)	5	Grill	Multi pan	12-15

START TIME DELAY FUNCTION

Example by using the Fan Oven Mode : Current time: 12:05

Cook time: 2:00

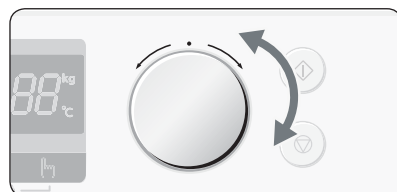
Start time: you wish to start cooking at 16:00



- 1** Turn the **FUNCTION KNOB** to Fan Oven Mode position .



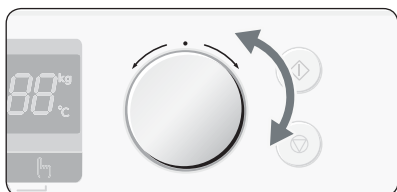
- 2** Press the **TIMER** button to set the desired cooking time. The time is blinking.



- 3** Turn the **SELECTION KNOB** and set the desired cooking time (2:00).



- 4** Press the button **START TIME**. The current time is displayed.



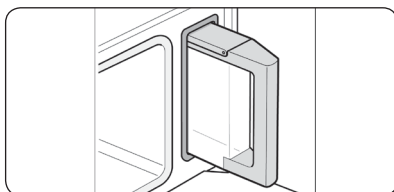
- 5** Turn the **SELECTION KNOB** to set the desired **START TIME** (16:00). The start time is displayed.


USING THE AUTO COOK MODE

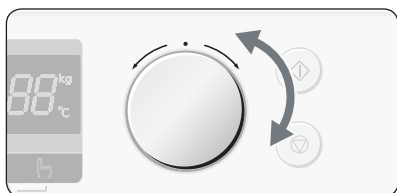
The 40 Auto Cook features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the temperature.



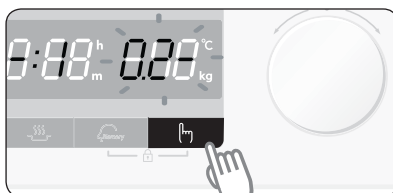
- 1** Turn the **FUNCTION KNOB** to “**AUTO**” position.



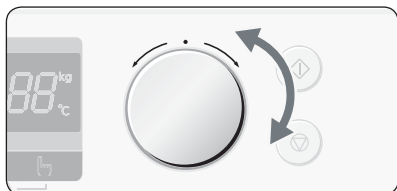
- 2** If you see the symbol  in the display, fill the water tank up to the maximum line and place it back. Place your food into the cooking cavity.



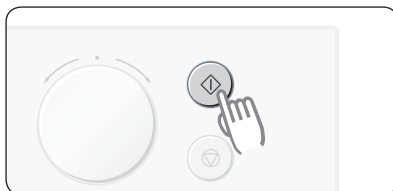
- 3** Turn the **SELECTION KNOB** to choose a auto cook feature (see the table on page 31, 32, 33 and 34).



- 4** Press **SELECT**. The weight range starts blinking.



- 5** If you want to change the weight; turn the **SELECTION KNOB**.



- 6** Press the **START** button.
 - Auto cooking starts. When the cooking has finished, the oven will beep and “End” will flash four times. The oven will then beep one time per minute.

USING THE AUTO COOK FEATURES

The following table presents 40 Auto Programmes for Steam cooking, Baking, Grilling, Roasting, Defrost & Cook and Defrosting. It contains its quantities and appropriate recommendations.

Before using those programmes always fill water tank up to maximum level with fresh water.

Programme number S-1 to S-12, b-6, d-1 to d-3 and d5 are running with steam only mode. Programmes number b-5, b-7, r-1 to r-4 and d-4 are running with a combination of steam and fan oven mode. The other programmes are running with fan oven mode or grill mode. Use oven gloves while taking out!

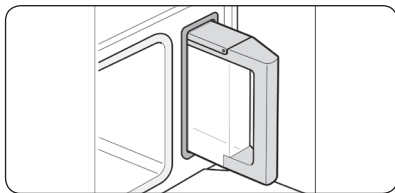
Code	Food	Serving Size (kg)	Recommendations
Steaming			
S-1	Sliced Vegetables	0.2-0.6	Fill water tank with fresh water up to maximum level. Put sliced vegetables, such as courgettes, broccoli florets, pepper, carrots into the steam container . Put steam container on oven rack, shelf level 3. Insert multi pan, shelf level 1.
S-2	Whole Vegetables	0.2-0.6	Fill water tank with fresh water up to maximum level. Put whole vegetables or big pieces of vegetables, such as cauliflower, broccoli, corn on the cob and artichokes into the steam container . Put steam container on oven rack, shelf level 3. Insert multi pan, shelf level 1.
S-3	Fish Fillets	0.2-1.0	Fill water tank with fresh water up to maximum level. Put fish fillets, such as pollock, rose-fish and cod fish side by side into the steam container . Put steam container on oven rack, shelf level 3. Insert multi pan, shelf level 1.
S-4	Fish Steak	0.2-1.0	Fill water tank with fresh water up to maximum level. Put fish steaks, such as salmon and tuna steaks side by side in the steam container . Put steam container on oven rack, shelf level 3. Insert multi pan, shelf level 1.
S-5	Prawns	0.2-0.5	Fill water tank with fresh water up to maximum level. Put the raw prawns into the steam container . Put steam container on oven rack, shelf level 3. Insert multi pan, shelf level 1.
S-6	Chicken Breast	0.2-1.0	Fill water tank with fresh water up to maximum level. Put chicken breasts side by side into the steam container . Put steam container on oven rack, shelf level 3. Insert multi pan, shelf level 1.
S-7	Eggs	0.1-0.6	Fill water tank with fresh water up to maximum level. Pierce middle sized eggs (each about 50-60g). Put 2-10 eggs into the steam container . Put steam container on oven rack, shelf level 3. Insert multi pan, shelf level 1.
S-8	Peeled Potatoes	0.2-0.8	Fill water tank with fresh water up to maximum level. Peel potatoes and cut into quarters, or use small potatoes. Put into the steam container . Put steam container on oven rack, shelf level 3. Insert multi pan, shelf level 1.
S-9	White Rice	0.1-0.5	Fill water tank with fresh water up to maximum level. Distribute the parboiled white rice evenly in a flat glass pyrex dish. Add 1.5 x hot boiling water (for 250g rice add 375ml hot water). Put dish on the oven rack, shelf level 1.

Code	Food	Serving Size (kg)	Recommendations
S-10	Flan	0.4-0.6	Fill water tank with fresh water up to maximum level. Pour the flan mixture into 6 dessert dishes, each 100 ml. Put dishes side by sides on oven rack, shelf level 3 . Cook uncovered.
S-11	Fruit Compote	0.2-0.5	Fill water tank with fresh water up to maximum level. Put slices of apples, pears, pineapple, or apricots in a flat glass pyrex dish. Add on tablespoon sugar. Put dish on oven rack, shelf level 3 . Cook uncovered.
S-12	Melting Chocolate	0.1-0.3	Fill water tank with fresh water up to maximum level. Break chocolate icing (35% cacao) for cakes into pieces and put in a small glass pyrex dish, cover with heat-resistant cling film. Put dish on the oven rack, shelf level 1 . Keep covered during programme. Stir well after taking out.
Baking			
b-1	Marble Cake	0.7-0.8	Preheat the oven, using fan oven mode to 150°C. Put fresh dough (marble or lemon batter) into suitable sized rectangular metal baking dish. Put dish lengthways to the door, on the oven rack, shelf level 1 . This programme is suitable for batter, such as lemon cake, hazelnut cake and marble cake.
b-2	Fruit Cake Base	0.3-0.5	Preheat the oven, using fan oven mode to 150°C. Put batter into metal flan base dish on the oven rack, shelf level 1 .
b-3	Muffins	0.5-0.7	Preheat the oven, using fan oven mode to 170°C. Put muffin dough into metal muffin dish, suitable for 12 muffins. Set dish in the middle of oven rack, shelf level 1 or insert directly into shelf 2 .
b-4	Sponge Cake	0.3-0.5	Preheat the oven, using fan oven mode to 160°C. Put 300g dough into 18cm, 400g into 24cm and 500g into 26cm diameter round black metal baking dish. Set dish in the middle of oven rack, shelf level 1 .
b-5	Croissants/ Bread Rolls	0.2-0.6	Prepare small yeast buns, croissants or filled puff pastries (each 50-100g). Put them on baking paper on multi pan, shelf level 1 . Keep a distance of 3-4 cm to each other.
b-6	Yeast Dough Fermentation	0.3-0.6	Prepare yeast dough for pizza, cake or bread. Put into a large round heat-resistant dish. Do not cover. Put dish on oven rack, shelf level 1 .
b-7	Frozen Apple Pie (-18°C)	0.4-0.8	Put roll of apple pie diagonally on baking paper on the multi pan, shelf level 1 .
b-8	Homemade Pizza	0.6-1.0	Fill water tank with fresh water up to maximum level. Prepare pizza on baking paper on multi pan, shelf level 1 .

Code	Food	Serving Size (kg)	Recommendations
Grilling			
G-1	Beef Steak	0.3-0.6 0.6-0.8	Put beef steaks side by side in the middle of oven rack . Insert oven rack in shelf level 5, multi pan in shelf level 1. Turn over as soon as the oven beeps. Push start button to continue process. The first setting is for thin beef steaks, the second setting is for thick beef steaks.
G-2	Chicken Pieces	0.4-0.8	Brush chilled chicken pieces, such as drumsticks and wings with oil and spices. Put skin-side down on oven rack . Insert oven rack in shelf level 4, multi pan in shelf level 1. Turn over, as soon as the oven beeps. Push start button to continue process.
G-3	Fish Steak	0.3-0.6	Marinate Fish steaks, such as salmon steaks or tuna steaks. Put side by side on multi pan, shelf level 4 . Turn over, as soon as the oven beeps. Push start button to continue process.
G-4	Fish Fillets	0.3-0.6	Marinate Fish fillets, such as salmon steaks or tuna steaks. Put side by side on multi pan, shelf level 4 . Turn over, as soon as the oven beeps. Push start button to continue process.
G-5	Sausages	0.3-0.6	Put sausages side by side on multi pan, shelf level 4 . Turn over, as soon as the oven beeps. Push start button to continue process.
G-6	Hamburger	0.5-1.0	Put raw hamburger side by side on multi pan, shelf level 4 . Turn over, as soon as the oven beeps. Push start button to continue process.
Roasting			
r-1	Whole Chicken	1.2-1.3 1.4-1.5	Brush chilled chicken with oil and spices. Put breast-side-down, in the middle of oven rack . Insert oven rack in shelf level 2, multi pan in shelf level 1. Turn over, as soon as the oven beeps. Push start button to continue process.
r-2	Roast Beef	1.1-1.3	Brush the beef/ lamb with oil and spices (pepper only, salt should be added after roasting). Put it on the oven rack , with the fat-side down. Insert oven rack in shelf level 2, multi pan in shelf level 1. Turn over, as soon as the oven beeps. Press start to continue cooking process. After roasting and during standing time of 5-10 minutes it should be wrapped in aluminium foil.
r-3	Pork Roast	0.8-1.2	Fill water tank with fresh water up to maximum level. Put pork roast, brushed with oil and spices, with the fat-side down on the oven rack . Insert oven rack in shelf level 2, multi pan in shelf level 1. Turn over, as soon as the beep sounds. Press start to continue cooking process.
r-4	Whole Fish	0.4-0.8	Brush skin of whole fish with oil and add herbs and spices. Put fish side by side, head to tail, widthways on multi pan, shelf level 1 . Turn over, as soon as the beep sounds. Push start button to continue process.

Code	Food	Serving Size (kg)	Recommendations
r-5	Roast Vegetables	0.2-0.5	Slice vegetables, such as courgettes, pepper, egg plants and onions. Add cherry tomatoes and mushrooms. Brush with a mixture of olive oil, herbs, salt and pepper. Put vegetables on multi pan, shelf level 4 .
r-6	Oven Potatoes	0.4-0.8	Use middle sized potatoes. Rinse and clean potatoes. Brush skin with a mixture of olive oil, salt pepper and herbs. Put potatoes side by side on multi pan, shelf level 1 .
Convenience			
C-1	Frozen Pizza (-18°C)	0.3-0.35 0.4-0.45	Place one frozen pizza on the multi pan, shelf level 1 .
C-2	Frozen Oven Chips (-18°C)	0.4-0.45	Distribute frozen oven chips evenly on the multi pan, shelf level 1 .
C-3	Frozen Fish Fingers (-18°C)	0.3-0.5	Distribute frozen fish fingers evenly on the multi pan, shelf level 1 .
Defrosting			
d-1	Defrost Frozen Meat (-18°C)	0.3-0.5 0.8-1.5	Always shield the edges with aluminium foil. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. Put the meat on the oven rack . Insert oven rack in shelf level 2, multi pan in shelf level 1 .
d-2	Defrost Frozen Poultry (-18°C)	0.3-0.6 0.9-1.3	Always shield the leg and wing tips with aluminium foil. This programme is suitable for whole chicken as well as for chicken portions. Put poultry on the oven rack . Insert oven rack in shelf level 2, multi pan in shelf level 1 .
d-3	Defrost Frozen Fish (-18°C)	0.3-0.8	Always shield the tail of a whole fish with aluminium foil. This programme is suitable for whole fishes as well as for fish fillets. Put fish on the oven rack . Insert oven rack in shelf level 2, multi pan in shelf level 1 .
d-4	Defrost Frozen Bread (-18°C)	0.1-0.3 0.4-0.6	Put bread horizontally, lengthways to the door on the multi pan, shelf level 1 . This programme is suitable for all kinds of sliced bread, as well as for bread rolls and baguettes.
d-5	Defrost Frozen Fruit (-18°C)	0.2-0.6	Distribute fruits evenly into multi pan, shelf level 1 . This programme is suitable for all kinds of sliced fruits or berries.

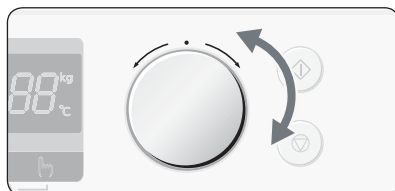
USING THE DEFROST MODE



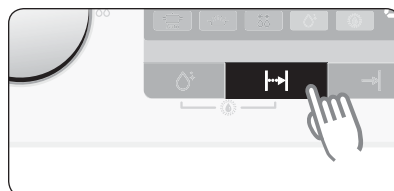
- 1** Fill the water tank up to the maximum line and place it back. Then place your food into the cooking cavity.



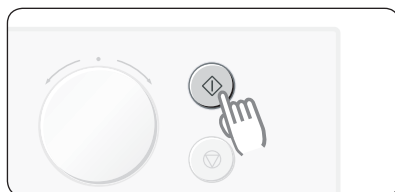
- 2** Turn the **FUNCTION KNOB** to the Defrost mode position (default: 20:00 min.). The time is blinking.



- 3** During blinking, turn the **SELECTION KNOB** and set the desired defrosting time (the maximum defrosting time is max. 10:00 h).



If the blinking has already stopped before you have set the time, press the **TIMER** button first and then turn the **SELECTION KNOB**.



- 4** Press the **START** button.



Note

- During defrosting, **COOK TIME** and **TEMPERATURE** can be changed.
 - Cooking time: press the **TIMER** button and then turn the **SELECTION KNOB**.
 - Temperature: press the **SELECT** button and then turn the **SELECTION KNOB**.
- When you have finished defrosting, pour out the water in the tray and wash out the tank.
- Dry the cooking room with a dry cloth if there is any remaining water.
- The cooling fan always works for 3 minutes after defrost mode. However, this is not a malfunction and you do not need to worry about this.

Defrosting Setting

Use settings and times in this table as guide lines for defrosting by gentle steaming.

We recommend to always fill-up the water tank with fresh water to the maximum level.

This mode is suitable to defrost food such as small pieces of meat, fish poultry and fruits.

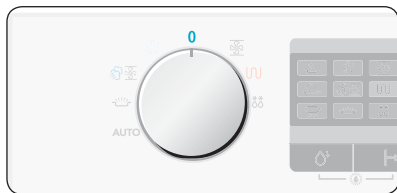
Food Item	Shelf level	Defrost mode	Accessory	Time (min.)
Frozen Steaks / Minced Beef (-18°C)	2/1	50°C	Oven rack / Multi Pan	25-35
Frozen Fish Fillets (-18°C)	2/1	50°C	Oven rack / Multi Pan	15-25
Frozen Chicken Pieces (-18°C)	2/1	40°C	Oven rack / Multi Pan	20-30
Frozen Chicken (-18°C)	2/1	50°C	Oven rack / Multi Pan	55-65
Frozen Berries (-18°C)	1	50°C	Multi Pan	10-15



Important

- After defrosting meat (particularly poultry), operate the empty oven about 10 minutes in the Fan Oven Mode (200 °C) for killing bacteria in the cavity.
- Do not refreeze food once it has thawed.

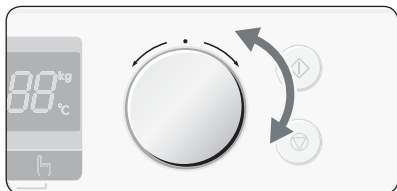
USING THE KEEP WARM MODE



- 1** Turn the **FUNCTION KNOB** to the "OFF" position.



- 2** Press the **KEEPING WARM** button (default: 1:00 h). The time is blinking.



- 3** During blinking, turn the **SELECTION KNOB** and set the desired cooking time (the maximum cooking time is 10:00 h).



If the blinking has already stopped before you have set the time, press the **TIMER** button first and then turn the **SELECTION KNOB**.



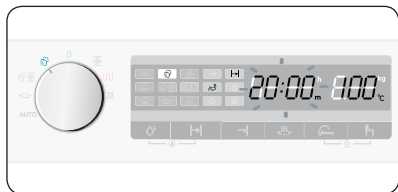
- 4** Press the **START** button.

USING THE MEMORY MODE

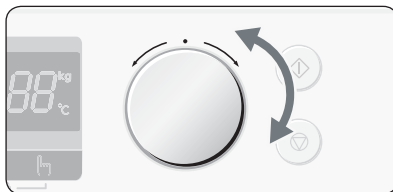
You can store 3 individual programmes in the memory and call them up at any time. The memory is useful if you prepare one dish particularly frequently.

You can also store one dish from the automatic programmes.

Example: Steam 20 min., 100 °C



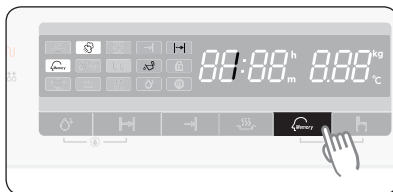
- 1** Turn the **FUNCTION KNOB** to “Steam” position.



- 2** Set the temperature and the time as described before.



- 3** Press the **SELECT** button.



- 4** Press the **MEMORY** button (press one time for code 1, two times for code 2 or three times for code 3).



- 5** Press the **SELECT** button (the memory code is saved).

You can always store a new individual programm:

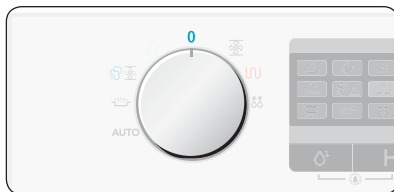
- 1) Select the mode, temperature and time.
- 2) Press the SELECT button.
- 3) Press the MEMORY button (code 1, 2 or 3).
- 4) Press the SELECT button.
- 5) The ‘old’ programm is now replaced by the new one.

Starting The Memory Function

It is very easy to start the stored programme at any time.

Example in the picture: Memory location 1 (steam 20 min., 100 °C)

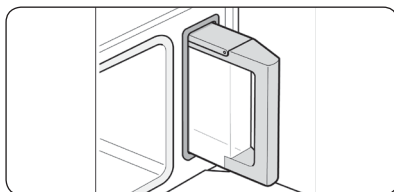
Place the dish in the steam oven.




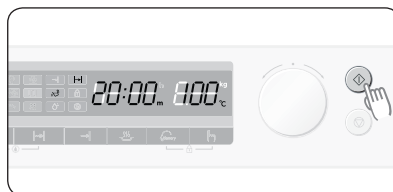
- 1** Turn the **FUNCTION KNOB** to "OFF" position.



- 2** Press the **MEMORY** button (one time for code 1).



- 3** If you see the symbol  in the display, fill the water tank up to the maximum line and place it back.



- 4** Press the **START** button.

TEST DISHES

According to standard EN 60350 and DIN44547

1. Baking

The recommendations for baking refer to preheated oven.

Type of Food	Dish & Notes	Shelf level	Cooking Mode	Temp. °C	Cooking time min
Shortbread	Multi pan	1	Fan oven	160-170	20-30
Small Cakes	Multi pan	1	Fan oven	150-170	20-30
Fatless Sponge Cake	Oven rack + Spring-form cake tin (Dark coated, ø 26 cm)	1	Fan oven	150-170	25-35
Apple Yeast Tray Cake	Multi pan	1	Fan oven	150-170	50-70
Apple Pie	Oven rack + Spring-form cake tin (Dark coated, ø 20 cm)	1	Fan oven	170-190	80-100


2. Grilling

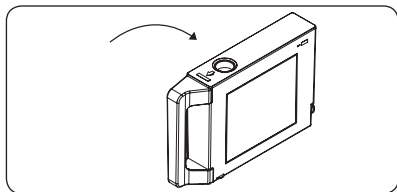
Preheat the empty oven for 5 minutes using Grill function.

Type of Food	Dish & Notes	Shelf level	Cooking Mode	Temp. °C	Cooking time min
White Bread Toasts	Multi pan (Center area/ Except drain)	6	Grill	-	1st 2 1/2-3 2nd 2 1/2-3
Beef Burgers	Oven rack Multi pan (to catch drippings)	5 4	Grill	-	1st 9-12 2nd 9-12

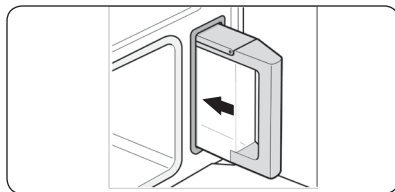
descaling and cleaning

DESCALING

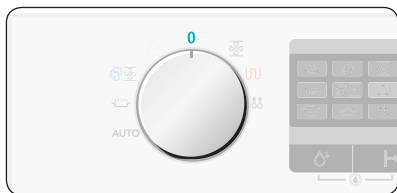
When you see the message  on the control panel, the machine needs to be descaled.



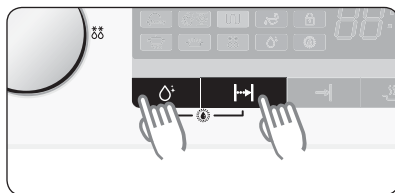
- 1** Dilute and uses according to description of bying citric acid.



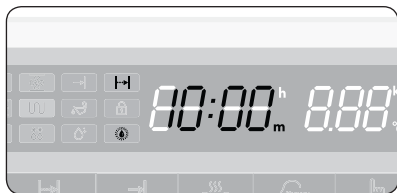
- 2** Close the lid of water tank before installing into main unit close the lid before installing it into the main unit.



- 3** Turn the **FUNCTION KNOB** to "OFF" position.



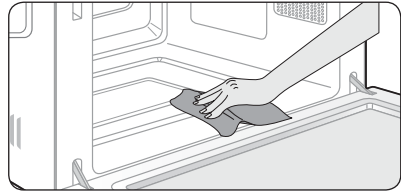
- 4** Close the door and press and hold down both the **TIMER** and **STEAM CLEAN** buttons for 3 seconds. The machine displays "40:00" and starts descaling.



- 5** When it has progressed for about 30 minutes, the machine displays "10:00" and stops operating with a beep.
Remove the tank and empty any remaining water. Wash the tank with water and fill it with 1 litre water. Close the lid and install it into the main unit.



- 6** Press the **START** button. A rinsing process takes place with clean water.



7 When done, the machine will make a beep. Empty both the tank and the drip tray and clean the tank with water.

8 Open the door and wipe inside the cooking cavity with a dry cloth.

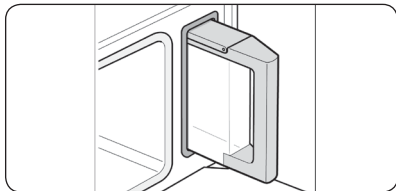


Note

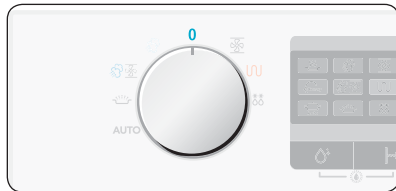
- We advise to use Citric acid when you descale the machine. Citric acid is a highly effective descaler made exclusively from natural, totally biodegradable substances.
It is non-corrosive, non-aggressive and has no environmental impact. As well as being an effective descaler, it also has an antimicrobial sanitising action, thus helping to ensure the hygiene of the machine's internal components, preserve the taste of the food over time and extend the working life of the machine.
- Water is used for steam cooking, which contains calcium and magnesium. Through heating, water evaporates and only the floating materials (minerals) remain (not harmful to humans).
- If the descaling cycle is interrupted before completion, the programme must be started again from the beginning.

USING THE STEAM CLEAN FEATURE

The Steam Clean feature allows you to sanitize your oven in just 10 minutes. The STEAM CLEAN process takes 7 minutes, and the standby time for the process is 3 minutes. In these 3 minutes the steam will soak all the leftovers and you can wipe them from the ceiling or walls with a soft cloth.



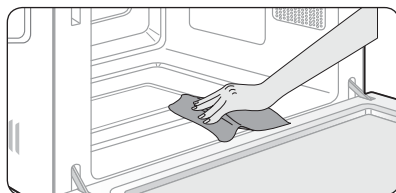
- 1** Fill the water tank up to the maximum line and place it back.



- 2** Turn the **FUNCTION KNOB** to "OFF" position.



- 3** Press the **STEAM CLEAN** button. The oven will start automatically.



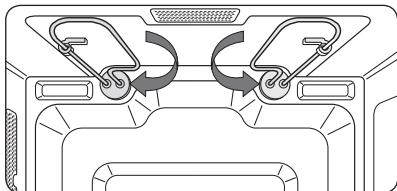
- 4** When the process is finished: open the door and wipe inside the cooking cavity with a dry cloth.



Important

- Use this feature only when the oven has cooled completely to room temperature.
- DO NOT use distilled water.
- DO NOT use high-pressure water cleaners or steam jet cleaners for safety reasons.

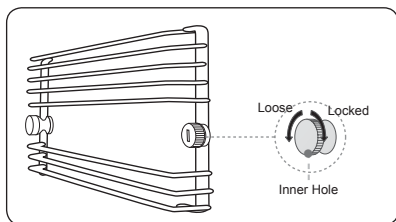
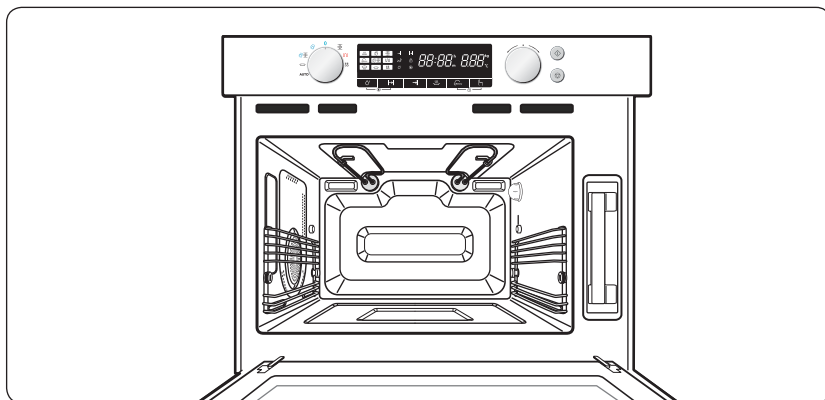
CLEANING



1

Cleaning the **top grill**

- Opening the top grill to the left or right, as shown in the figure, will facilitate cleaning. (When cleaning is finished, make sure to close the grill).



2

Cleaning inside the **cavity**.

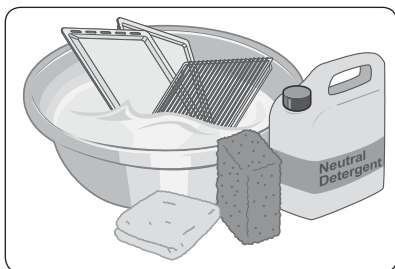
- Remove both left and right shelves (loosen the shelf screw by turning it to the left) and wipe any leftovers from the ceiling or walls using a neutral cloth dipped in detergent.
- When completed, install both shelves back into the correct positions. Insert the shelf into the inner hole and then into the outer hole, and turn the shelf screw to the right until it is secured.
- Even solid, difficult stains or dry leftovers can be removed by using the steam clean process.

3 Cleaning the **oven surface, control panel and window**

- ▶ The surface of the oven can be wiped with a wet dish towel, followed by a dry cloth to remove the water completely.
- ▶ Do not use force when cleaning the control panel as it can be damaged while cleaning.
- ▶ Clean the transparent window with a neutral detergent-dipped dish towel and then with a dry cloth until no water remains.

4 Cleaning the **water tank and the tray**

- ▶ Wipe them with a sponge dipped in a neutral detergent and then rinse them with water.



5 Cleaning the **accessories**.

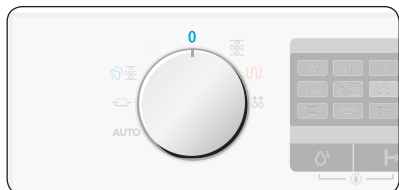
- ▶ Wipe them with a neutral detergent and dry them before inserting them back into the cooking cavity.
- ▶ Do not use force on the accessories when wiping them with a scrubber, as this may damage the coated surface.



WARNING:

- NEVER use benzene, thinner or a metal scrubber to clean. Otherwise, it can cause discoloration or damage to the surface.
- Do not spray water onto the machine when cleaning it. This can lead to electric shock or fire.
- Do not expose the water tank or tray to direct sunlight to dry it. This can result in malformation or damage.

SWITCHING OFF THE BEEPER / READING OUT THE TEMPERATURE



- 1** Turn the **FUNCTION KNOB** to “OFF” position.

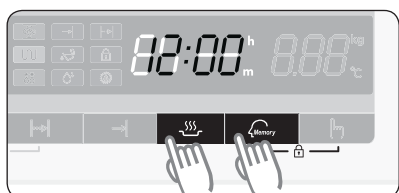


- 2** To switch the beeper off, press **STOP** and **START** at the same time and hold for one second. “OFF” appears in the display.



- 3** To switch the beeper back on, press **STOP** and **START** again at the same time and hold for one second. “ON” appears in the display.

DISPLAY CURRENT OVEN TEMPERATURE

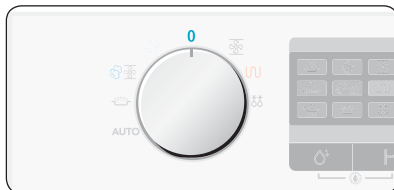


- 1** If the temperature indicator (°C) on the display is blinking, the programmed temperature hasn't been reached yet. You can read out the current temperature on the display by pressing the **KEEP WARM** and **MEMORY** button at the same time.

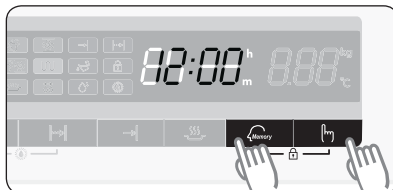
CHILD SAFETY LOCK

The oven's Child Safety Lock allows you to lock the control panel to protect the oven against unintended use.

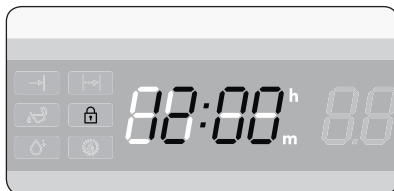
To Lock the Oven




1 Turn the **FUNCTION KNOB** to "OFF" position.

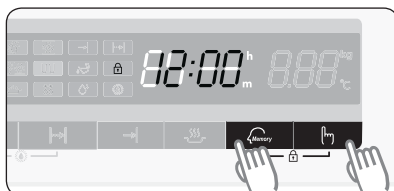


2 Press the **MEMORY** and **SELECT** button at the same time and hold for 3 seconds.

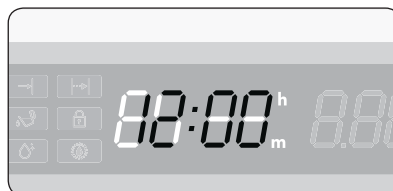


3 A lock symbol  appears in the display, indicating that all functions are locked.

To Unlock the Oven



1 Turn the **FUNCTION KNOB** to "OFF" position. Press the **MEMORY** and **SELECT** button at the same time and hold for 3 seconds.



2 The Lock symbol disappears in the display, indicating that all functions are unlocked.

CLEANING AND CARE

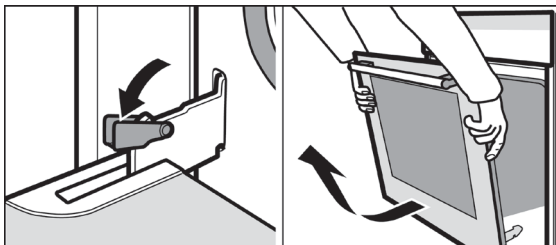
Removing the Cooking Compartment



You can remove the oven door for easier cleaning.

Do not reach into the door hinges. There is a risk of injury.

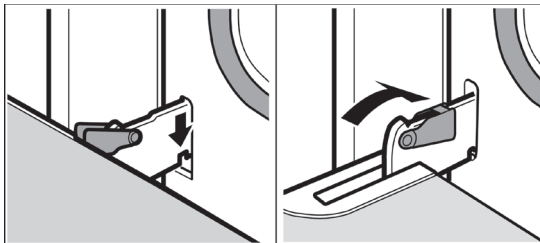
1. Open the cooking compartment door fully.
2. Move the two locking levers up on the left and right-hand sides.
3. Close the cooking compartment door halfway. With both hands, grip the top of the door on the left and right-hand sides. Close the door a little more and pull it out.



Fitting the Cooking Compartment Door

Refit the cooking compartment door after cleaning.

1. Insert the door hinges straight into the openings on the left and right-hand sides of the cooking compartment. The notch on the hinge must engage on both sides.

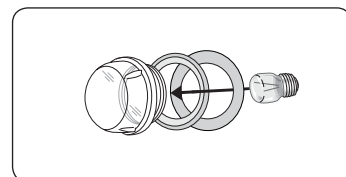
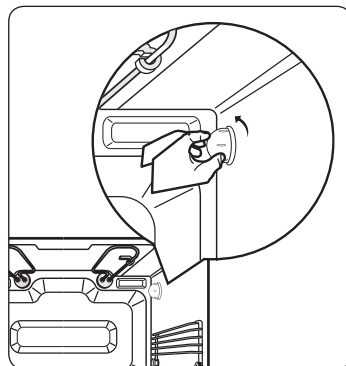


2. Open the cooking compartment door fully and fold the locking lever upwards.
3. Close the cooking compartment door.

CHANGING THE LAMP

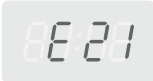
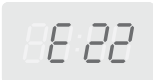
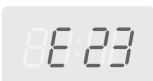

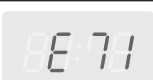


Replacing the rear oven lamp and cleaning the glass cap

1. Take off the cap by turning counterclockwise.
2. Remove the metal ring and the sheet ring and clean the glass cap.
3. If necessary, replace the bulb with a 25 watt, 230 V, 300 °C heat - resistant oven light bulb.
4. Fit the metal and the sheet ring to the glass cap.
5. Replace the glass cap.



Error codes

ERROR CODES

Error Code	General Functions
	TEMP SENSOR OPEN In case the value of the temperature sensor is more than 250 °C during operation / cancellation.
	TEMP SENSOR SHORT In case the value of the temperature sensor is less than 5 °C during operation / cancellation.
	UNFINISHED PREHEAT In case the oven has not reached the desired temperature although a certain amount of time has passed (unfinished preheating).
	OVER 250 °C DURING OPERATION OF CONVECTION In case the temperature rises over 250 °C during operation of convection mode.
	STEAM SENSOR OPEN In case the value of the temperature sensor is less than 30 °C after operation of the steam heater for a certain time.
	STEAM SENSOR SHORT
	DESCALE MAX. TIME OVER (or STEAM USE MAX TIME OVER) In case the steam operating time after the descaling message has been passed.

If any of these errors occur, please contact SAMSUNG Customer Service.

TECHNICAL DATA

Model	FQV137U / FQV137ST / FQV137UST / FQV313T003
Power Source	230 V ~ 50 Hz
Power Consumption Maximum Power Grill Convection Steam	3200 W 1530 W 2050 W 1700 W - 2200 W
Cooling Method	Cooling fan motor
Dimensions (W x H x D) Outside Oven Cavity Net.	595 x 460 x 420 mm 400 x 215 x 385 mm
Volume	30 liter
Weight Net Shipping	25 kg approx 31 kg approx

English



Correct Disposal of This Product (Waste Electrical & Electronic Equipment)

(Applicable in the European Union and other European countries with separate collection systems)

This marking on the product, accessories or literature indicates that the product and its electronic accessories (e.g. charger, headset, USB cable) should not be disposed of with other household waste at the end of their working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate these items from other types of waste and recycle them responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take these items for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product and its electronic accessories should not be mixed with other commercial wastes for disposal.



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